

THE CAROUSEL BAR & LOUNGE

MENU

SMALL PLATES

- WHITE TRUFFLE FRIES** 17
Smoked Sea Salt, Truffle, Garlic Aioli
- GRILLED BBQ SHRIMP** 18
White BBQ Sauce (GF)
- DEVEILED EGGS** 15
Panchetta, BBQ Pulled Pork, Caviar (GF)

SHARABLES

- BLUE CRAB & CORN BEIGNETS** 26
Cajun Brown Butter, Remoulade Sauce
- "CIGARS"** 27
Steak Tartare in Fuelle de Bric with Edible Ash served in a Cigar Box
- ARTISAN CHARCUTERIE** 29
Assorted Meats & Cheeses, Housemade Pâté, Wild Blueberry Jam

CAVIAR

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| KALUGA CAVIAR
blinis, crème fraîche, onions, egg, chives | OSCIETRA CAVIAR
blinis, crème fraîche, onions, egg, chives |
| 150 | 200 |

ENTRÉES

- JOHNNY'S WINGS** 18
Polynesian BBQ Chicken Wing Pops
- MONTE SLIDERS** 19
100% USDA Choice, White Cheddar, Caramelized Onions, Smoked Ketchup, Brioche Bun
- CREOLE MONTE CRISTO** 18
Pan fried battered brioche sandwich with Chisesi ham, turkey, Swiss cheese, and Creole mustard served with berry compote

DESSERT

15

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| RUM BABA
Grand Marnier Citrus Butter Cake
Chantilly Cream | ITALIAN DOUGHNUTS & AFFOGATO
Housemade Ricotta Zeppole,
served with Vanilla Gelato
and Espresso | TRIO OF BROWNIES
White, Milk & Dark Chocolate
Chantilly Cream |
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Our seafood is sustainably sourced locally from the Gulf Coast region.

A 75¢ sustainability fee will apply to all guest checks.
(GF) = Gluten Free

8-14-2024